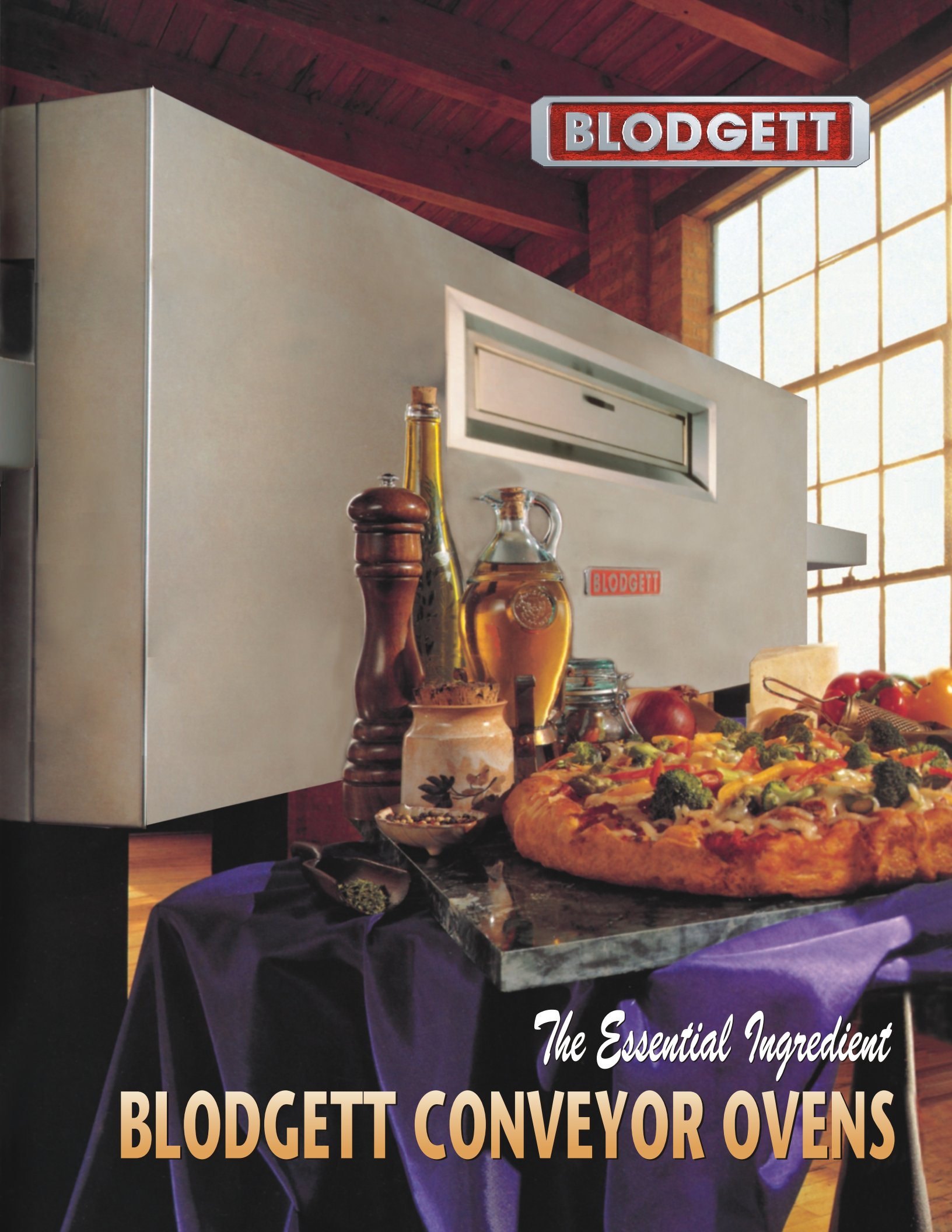


BLODGETT



The Essential Ingredient

BLODGETT CONVEYOR OVENS

BLODGETT

QUALITY CONSTRUCTION, QUALITY PERFORMANCE

*A Recipe for Success
from the Blodgett Kitchen*

The Essential Ingredient

Whether you are creating a gourmet pizza or cheese slices to go, the essential ingredient in any recipe is your Blodgett Conveyor Oven. Thin crust or Sicilian, large or personal size, Blodgett has a conveyor oven for any recipe. You can choose from space-saving floor or countertop units to large, high-volume models. No matter which one you prefer, Blodgett Conveyor Ovens can be stacked - one, two or even three high.

What makes these ovens essential? Blodgett's unique heating system gives you superior cooking performance, more consistent results and more cooking capacity. Plus, it delivers the heat where you want it - to the food - not to your kitchen.

Best of all, Blodgett Conveyor Ovens give you the quality that can only come from Blodgett. So you know your foodservice equipment investment will live up to your expectations today and help your business grow tomorrow.

Every Blodgett Conveyor Oven is handcrafted with patience and precision. When you put this kind of effort into something, you want it to last. That's why our ovens are made with a full angle-iron frame and double insulation. The result? An energy efficient oven strong enough to be triple stacked. Blodgett Conveyor Ovens also undergo 17 rigorous quality control checks. Everything from the leg bolts to the electronic controls are examined and tested. Only when we are completely satisfied does the Blodgett name go on with pride.

Special Blower Design means Blodgett Conveyor Ovens operate more quietly than other conveyors, and even quieter than most ventilation systems.

Multiple Blowers ensure even heat distribution.

Standard Adjustable Metal Top Plates allow you to easily adapt the oven to changing menu needs without purchasing special air plates.

Highly Effective Insulation improves heat retention and operating efficiency by reducing radiant energy lost to the kitchen.

Full Angle Iron Frame makes Blodgett Conveyor ovens strong enough to be triple stacked.

Advanced Air-Flow Engineering conserves heated air through recycling, which lowers energy costs and keeps kitchen temperatures cooler.

Solid Curtain of Hot Air results in belt-wide cooking consistency and increased product capacity.

Sturdy Leg Assembly Design makes installation quick and easy. The legs are strong enough to support the weight of the unit as it is "tipped" upright onto all four casters during installation.



Blodgett conveyor ovens are designed to fit the business needs of busy restaurants the world over.

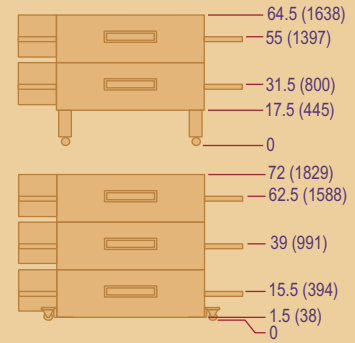
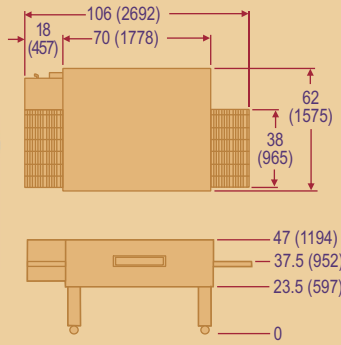
- ▶ **CONSISTENT RESULTS** - A solid curtain of hot air envelops the food as it moves through the cooking compartment, resulting in maximum heat transfer and more even results.
- ▶ **MORE EFFICIENT COOKING** - Blodgett Conveyor Ovens are so effective they cook at 25-50°F (4-10°C) lower than convection ovens ... *in the same or less time.*
- ▶ **INCREASED CAPACITY** - Because Blodgett Conveyor Ovens cook evenly along the entire width of the conveyor belt, there's no need to stagger pizzas to avoid striping along the belt edges. You can produce more product and, ultimately, more sales.
- ▶ **EASY AIR-FLOW ADJUSTMENTS** - Changing the air flow to accommodate different foods is as simple as opening or closing a series of metal plates.
- ▶ **COOLER, QUIETER KITCHEN ENVIRONMENT** - Double insulation and advanced air-flow engineering mean 70 percent of the heated air is recycled. Blodgett Conveyor Ovens run quietly to help provide an improved working environment.

- ▶ **EFFORTLESS OPERATION AND CLEANING** - Anyone can bake pizza to perfection every time because the Blodgett Conveyor Oven does the work for you. In addition, the oven can be disassembled in less than 10 minutes for easy cleaning.
- ▶ **HASSLE-FREE INSTALLATION** - Even when crated for shipping, our ovens fit easily through a standard 36-inch (91.5 cm) door opening.

* Capacities are based on a 6 minute bake time.

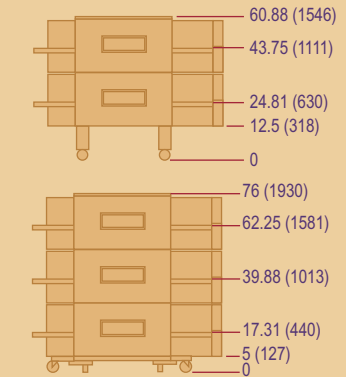
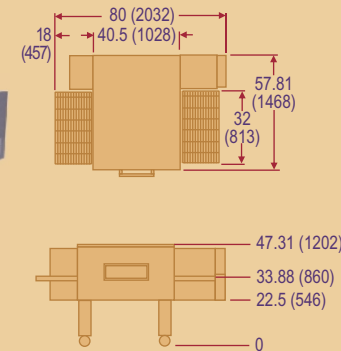
Overall Dimensions: All dimensions are inches (millimeters)

MT3870



Capacity: 122 (14") pizzas/hr*
319 (9") pizzas/hr*
38" (965mm) wide belt
70" (1778mm) long baking zone
Front Loading Door
Optional Split Belt

BE3240 & BG3240

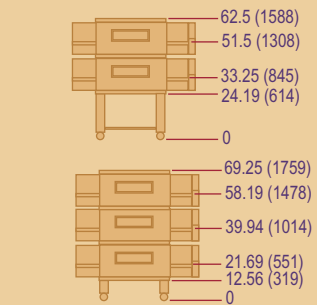
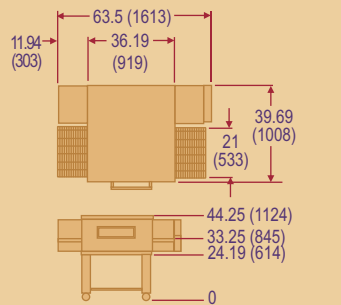


Capacity: 60 (14") pizzas/hr*
155 (9") pizzas/hr*
32" (813mm) wide belt
40" (1016mm) long baking zone
Front Loading Door
Optional Twin Belt

BE2136 & BG2136



Shown with optional shelf

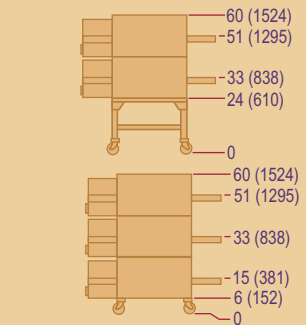
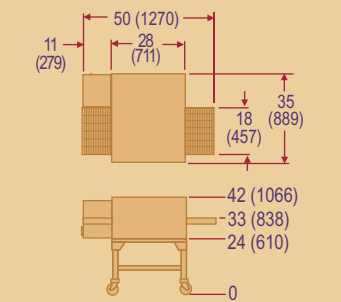


Capacity: 85 (9") pizzas/hr*
20" (457mm) wide baking zone
36" (914mm) long baking zone
Drop down front window
Optional Twin Belts

MT1828E & MT1828G

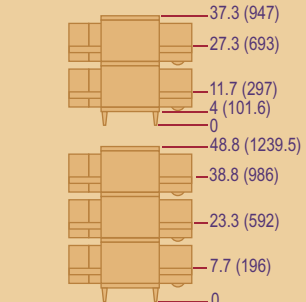
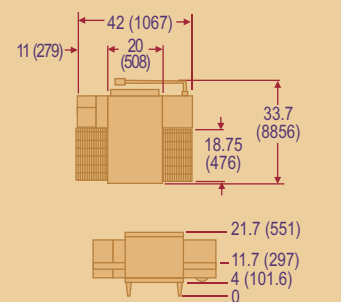


Shown with optional stand



Capacity: 62 (9") pizzas/hr*
18" (457mm) wide belt
28" (711mm) long baking zone
Optional Cart with Shelf

S1820



Capacity: 44 (9") pizzas/hr*
18" (457mm) wide belt
20" (508mm) long baking zone
Optional Stand with Casters

